



Brunch with Santa
Sunday December 11th &
Sunday December 18th
11:30 a.m. to 1 p.m.

Join us for a fun filled afternoon! Santa stops by to visit with all the Keiki and to take a complimentary picture with them! Keiki will enjoy their own kid's size brunch table and our Kai Market Chefs will help them make a take home gingerbread ornament to hang on their tree at home. Parents can enjoy their own extravagant brunch table while sipping on unlimited sparkling wine while listening to choral performances and local entertainment!

\$49 ++ Adults ~ brunch table only,
\$59 ++ Adults ~ includes unlimited sparkling wine
\$27 ++ Keiki 12 and under

Carving Station

*A'lae salt crusted slow roasted prime rib
horseradish sour cream, and natural au jus*

Omelet & Pancake Station

*Maui onion ~ Hamakua tomatoes ~ ham ~
Portuguese sausage ~ mushrooms ~ bacon ~ bell
peppers ~ cheddar cheese ~ fresh spinach ~ Island
flavored pancakes with coconut & maple syrup*

Hot Offerings

- ◆ *Chinese style steamed local snapper, lup cheong
sausage, shiitake mushrooms and ginger singed
with hot peanut oil*
- ◆ *crisp smoked bacon and grilled purity
Portuguese sausage*
- ◆ *Kuahiwi ranch beef loco moco eggs benedicts*
- ◆ *lemon scented twin bridge Waialua farms
asparagus*
- ◆ *Kalbi braised boneless beef short-ribs*
- ◆ *char siu marinated chicken, wok tossed long
beans*
- ◆ *garlic whipped Molokai russet potatoes*
- ◆ *garlic infused Owen Kaneshiro baby bok choy*
- ◆ *Kukui brand kim chee portuguese sausage
"local" style fried rice ~ oriental style yakisoba
noodles*
- ◆ *Hawaiian style seafood paella, scallops,
mussels, topped off with lomi lomi ogo tomato*

- ◆ *Hawaiian style seafood chowder clams, island
fish, shrimp and Hawaiian taro*

Cold Offerings

*Waimanalo mixed greens salad
Ho farms tomatoes ~ ocean salad ~ edamame ~
kalamata olives ~ fresh cucumbers ~ dressings:
papaya seed, soy sesame & thousand island*

**A'lae Salt Cured Meats, Local Farm
Cheese & Bread**

*garlic flavored crisp and taro lavosh ~ tomato
marmalade ~ pineapple chutney ~ croissants ~
butter balls ~ local jams & jellies*

Composed Salads

*ahi poke Hawaiian style ~ inamona, Maui
onion, green onion, ogo (seaweed) mixed with
Hawaiian sea salt ~ assorted sushi rolls with
pickled ginger and wasabi ~ Kula farms
strawberry and local farms spinach salad
topped off with candied walnuts ~ crab and
Molokai potato salad ~ thai inspired glass
noodles ~ Maui baby romaine caesar salad
with herb garlic croutons*

Sweet Offerings

*Portuguese sweet bread pudding with Hawaiian
vanilla anglaise sauce ~ mochi and chi chi
dango ~ assorted Ted's Chocolate pies ~
pumpkin and pecan pie ~ mocha flavored yule
log cake ~ Haleiwa mango pudding ~ Hawaiian
vanilla infused thai coffee ~ Kalamansi lime
tartlet ~ Fruit and low-fat yogurt Island flavored
parfaits' ~ diced Hawaiian gold pineapple
~ sugarland sweet watermelon ~ whole banana*

Keiki Station

*breakfast mac & cheese with island style
pipikaula ~ crispy fried chicken tenders ~ BBQ
Tater tots and mini corn dogs ~ mini punalu'u
sweet bread French toast with coconut and
maple syrup ~ mixed fruit pop tarts ~
Waialua chocolate fountain with all the fixings
~ peanut butter and island jelly sandwiches ~
cinnamon toast crunch and frosted flake cereals
with milk*

*An Automatic 18% gratuity will be included on parties of 6 or more

*No discounts will be honored this afternoon. Wholesale coupons will be honored with a \$25 additional surcharge.

*Free parking for up to 4 hours with purchase of brunch
Reservations recommended by dialing 808 921-4600